

# Job Description for Professional Posts

Reference: NA2024/56

**Position and Grade:** Associate Research Officer (Food Rapid Screening), P2

Organizational Unit: Food Safety and Control Laboratory

Food Safety and Control Section

Joint FAO/IAEA Centre of Nuclear Techniques in Food and

Agriculture

**Duty Station:** Seibersdorf

**Type/Duration of Appointment:** FT – JPO, 1 year

### **Organizational Setting**

The Department of Nuclear Sciences and Applications implements the IAEA's Major Programme 2, "Nuclear Techniques for Development and Environmental Protection". This Major Programme comprises individual programmes on food and agriculture, human health, water resources, environment and radiation technologies. These programmes are supported by laboratories in Seibersdorf, Monaco and Vienna. The Major Programme's objective is to enhance the capacity of Member States to meet basic human needs and to assess and manage the marine and terrestrial environments through the use of nuclear and isotopic techniques in sustainable development programmes.

The Joint FAO/IAEA Centre of Nuclear Techniques in Food and Agriculture assists Member States of the Food and Agriculture Organization of the United Nations (FAO) and the IAEA in using nuclear techniques and related technologies to improve food security, alleviate poverty and promote sustainable agriculture. The Joint Centre consists of five Sections, each with an associated laboratory (located in Seibersdorf, 45 km south-east of Vienna), in the areas of: animal production and health; plant breeding and genetics; insect pest control; soil and water management and crop nutrition; and food and environmental protection.

### **Main Purpose**

As a member of a team led by the Head of the Food and Environmental Protection Laboratory (FEPL), the Associate Research Officer (Food Rapid Screening) provides analytical and regulatory expertise to aid capacity building and research in FAO and IAEA Member States in order to enhance food safety, quality and authenticity and to help meet requirements for international trade in food commodities.

#### Role

The Associate Research Officer (Food Rapid Screening) is: (i) an analyst, developing, adapting and validating analytical methods for the rapid screening of foods for verification of authenticity and detection organic residues and contaminants for transfer to Member State laboratories; (ii) a trainer of personnel in Member States' laboratories in analytical methods and laboratory procedures; and (iii) an advocate of laboratory quality assurance & quality control procedures in Member State laboratories and in the Food and Environmental Protection Laboratory

# **Partnerships**

The Associate Research Officer (Food Rapid Screening) closely interacts with scientists and technical staff from Member States' laboratories in technology transfer activities and advises on issues related to

rapid screening methodology and regulatory control of chemical residues, contaminants, and adulterants in food. There is also close collaboration with Joint FAO/IAEA Centre colleagues in the laboratories and at Headquarters.

### **Functions / Key Results Expected**

- Develop and/or adapt and validate analytical/instrumental methods for the analysis of food samples
  using bench-top and portable instruments for the authentication of foods and the detection of
  chemical residues, contaminants, and adulterants.
- Perform sample preparation procedures for food analysis.
- Operate and carry out basic maintenance of bench-top and portable instrumentation including, infrared spectroscopy (FTIR, NIR, Raman), ion mobility spectrometry (IMS), multi-spectral imaging (MSI), bench-top nuclear magnetic resonance spectroscopy (NMR) and energy dispersive X-ray fluorescence spectroscopy (EDXRF).
- Prepare and present training materials and laboratory exercises, including eLearning materials.
- Evaluate scientific data, perform statistical analysis and modelling, and prepare technical reports and scientific manuscripts for publication.

### **Competencies and Expertise (do not revise or edit)**

Core Competencies			
Competence	Occupational Role	Behavioural Indicator	
Communication	Individual Contributor	Communicates orally and in writing in a clear, concise and impartial manner. Takes time to listen and understand the perspective of others and proposes solutions.	
Achieving Results	Individual Contributor	Takes initiative in defining realistic outputs and clarifying roles, responsibilities and expected results in the context of the Department/Division's programme. Evaluates his/her results realistically, drawing conclusions from lessons learned.	
Teamwork	Individual Contributor	Actively contributes to achieving team results. Supports team decisions.	
Planning and Organizing	Individual Contributor	Plans and organizes his/her own work in support of achieving the team or Section's priorities. Takes into account potential changes and proposes contingency plans.	

#### **RESTRICTED**

Functional Competencies			
Competence	Occupational Role	Behavioural Indicator	
Analytical Thinking	Associate	Gathers and analyses information, identifying critical relationships and patterns among data and proposes workable solutions.	
Technical/Scientific Credibility	Associate	Acquires and applies new skills to remain up to date in his/her area of expertise. Reliably applies knowledge of basic technical/ scientific methods and concepts.	
Commitment to continuous process improvement	Associate	Identifies opportunities for process, system and structural improvement as well as improving current practices, increasing effectiveness and achieving efficiency gains. Actively supports the application of sound quality management standards and process improvement.	
Knowledge sharing and learning	Associate	Actively seeks opportunities to learn by formal and informal means; learns from others, adopting and sharing best practice.	

Expertise		
Expertise	Description	
Food Science and Technology	Strong laboratory skills: knowledge and practical skills in spectroscopic methods for the analysis of foods. An overview of international guidelines and regulations for food control	
Food Science and Technology	A good overview of food safety issues affecting consumer health and trade, international food safety guidelines, and food safety control systems	
Food Science and Technology	Knowledge of statistical data analysis, multi-variate analysis and chemometrics	

## **Education, Experience and Language Skills**

- University degree in analytical or organic chemistry, or other related field.
- Minimum of two years' working experience in an analytical chemistry laboratory.
- Excellent oral and written command of English. Knowledge of other official IAEA languages (Arabic, Chinese, French, Russian and Spanish) is an asset.
- Experience of teaching or training in laboratory activities an advantage.